

History of Politics

By Kate Masterson



Rott A. Graef

what meat doth this our Caesar feed, Is grown so great? politician is never an ascetic. In latter days our men of might are men of appetite. If you find a man dining on clam juice and are in a cafe corner you may know he has reached that stage by honest advance along paths that have strewn with terrapin shells, bottles filled with frothy bubbles and skeletons of birds hotter than the sun.

Man whose name has illumined our records, ever became famous through appetite. Seizing the close veils, it is true, physicians prescribe food, and dieting is often resorted to for the purpose of reducing the tone of the heart action.

when this happens the best a man can do is to eat. A statesman in public signifies his unfitness for position more important than that of keeper in an old ladies' home.

There is something positively startling in the list of great men with great appetites. Beginning with Napoleon there have been conquerors of men who were dispatchers of meals. Gesteal biographers do not always go into these matters, but inner life histories make us aware that George Washington was fond of ham of his native State, and that statesman punctuated the careers of heroes with alarming frequency.

sooner does a man acquire a pool of power and a salary that comes to easily from the nation than he does a keen and active interest in the life culinary.

For this is that political life is not apt to come to a man's days of his youth. As the years in dinner become a more serious task, later on, into one of a safe and sudden joys.

re-keepers and more aesthetic pleasures, and the focus of dinner, rings sweetly in the ears of middle age. Not away from the doctor, the or the artist, but invariably with politics.

disappears know this when he had a deplorable Caesar lean and hungry.

diplomat. The hypochondria of beef proven stronger than the magnetism of a nation. They are found in every town.

Debt to Politicians.

are the gastronomic inspirations to our politicians. The cocktail, in rickety and the highball have all the esteem of an enthusiastically nation. They are found in every town.

Senator who may be known for his appetite, and his appetite is a night by audibly ordering a Lyons oyster under his broiled quail, and young and timid Congressman who sits at the table with a string of on his grilled steak is at once about by his elders as a man of

ies have been named for men who became familiar to us on bills of Afterward we heard of their silver speech and their Hyperion curls, laws is a comparatively simple r, but inventing new dishes is a hummer, and the man who is handed down to generations.

there are still names to conjure with in the politics of the day. The dish and the warlike iron. It is that they seem to belong to a past

generation and that the bon vivants of a few years ago finished themselves off prematurely and seem to have left no heirs to their peculiar talents.

Those days, of course, were not so frenzied as our own seem to be. Reputations lasted two or three seasons. The power of personal advertisement was not so well understood. How much we have learned in the last few years! It is amazing!

We have found all the wonderful fighting qualities of rice-eating Japan, the mysticism of beer-soaked Germany, the art that flourishes on spaghetti and the incompetence of olla podrida as fare for our warriors but Don Quixote.

At this has come many in a few years. We have sat at the feet of Oscar and heard the suggestions that fell like pearls from the lips of Philippe. We have tasted curries made by Joe. We are no longer devoted to the frying pan. We know what casseroles are. The cosy corners of the woman's magazines tell the female dwellers in Lonelyville how to do things in a chafing dish. Fried pie for breakfast has become a joke with us, where once it was a terrible reality. Sausage and buckwheat cakes are no longer seen in the best families.

If it is true that foods make character and determine sex, then the man who is not afraid of his dinner is bound to win. He will be in love and at cards. The game of political destiny is his.

America, the conqueror, has never taken seriously to the Continental breakfast. It is only a fad like our afternoon tea. Neither obtains in the Senate, where they have both rough steak and simple morning meal, finishing with pan-

cakes thin as wafers, light as gossamer.

Culinary good taste woked to infancy in Washington, where statesmen cradled in and Presidents smiled upon it. Foreign ambassadors nurtured on boar's meat and petrified eggs tasted of our Chesapeake ducks and our Kennebec salmon and began to take a kindly interest in us. Now we are shipping our products to the Old World, steeped in its thousands of years of epicureanism.

Washington the Magnet.

All our great minds get to Washington. As a city it is a flower in a bunch of skyscrapers. At other places there are smoke, noise, millions of rings, tigers, Washington is the city of magnificent distances and dinnow. It is a gastronomic college, bestowing degrees on good feeders.

A man may learn nothing else there, but he is sure to be taught just how many minutes a meal takes to be properly served. The Washington waiter is another Savarin. He is kept at the extremes in his experiences with the politicians who know everything about cooking and the newly-made Benedicts who know nothing. Behold the bridegroom come! He means apple sauce and hard boiled eggs to these elon ones educated to the danger point through serving Senators and Representatives with butter-fles' wings a la brochette.

Eating-houses in the city on the Potomac have become famous the world over, not through serving light-priced, cold-stored rations, but for the music of Hungarian bands, but by placing before ministers of nations dishes which look like a magnificent approval in several languages.

The taste of politicians may differ, but never their appetites. The falling off of hunger means the passing of power. He is ready then to give up the field to more valiant, younger men, who can demolish eatables with all the fury of boys at a "prep" school breaking training after a football victory.

There are Senators who rather brag of their weakness for home-made pies that has outlived a cycle of French puddings and Italian ices. And learning this unsatisfied longing for home-made pies may not be bought—dainty hands, have prepared the dish and soon after wedding bells have sounded.

The epicureanism of Washington has almost occasioned a revolt. It all began when the first low mutterings of the simple life were heard. One statesman's name became identified with buckwheat cakes. Another with hash. Our untutored President boldly admitted a liking for corned beef and cabbage. The Kaiser called his fondness for frankfurters and sauerkraut these be strenuous days.

Washington, though, will always continue to eat good things. It is as rich in recipes as in ghost stories. Kings of food, who know everything about cooking and the newly-made Benedicts who know nothing. Behold the bridegroom come! He means apple sauce and hard boiled eggs to these elon ones educated to the danger point through serving Senators and Representatives with butter-fles' wings a la brochette.

Eating-houses in the city on the Potomac have become famous the world over, not through serving light-priced, cold-stored rations, but for the music of Hungarian bands, but by placing before ministers of nations dishes which look like a magnificent approval in several languages.

The taste of politicians may differ, but never their appetites. The falling off of hunger means the passing of power. He is ready then to give up the field to more valiant, younger men, who can demolish eatables with all the fury of boys at a "prep" school breaking training after a football victory.

There are Senators who rather brag of their weakness for home-made pies that has outlived a cycle of French puddings and Italian ices. And learning this unsatisfied longing for home-made pies may not be bought—dainty hands, have prepared the dish and soon after wedding bells have sounded.

The epicureanism of Washington has almost occasioned a revolt. It all began when the first low mutterings of the simple life were heard. One statesman's name became identified with buckwheat cakes. Another with hash. Our untutored President boldly admitted a liking for corned beef and cabbage. The Kaiser called his fondness for frankfurters and sauerkraut these be strenuous days.

Washington, though, will always continue to eat good things. It is as rich in recipes as in ghost stories. Kings of food, who know everything about cooking and the newly-made Benedicts who know nothing. Behold the bridegroom come! He means apple sauce and hard boiled eggs to these elon ones educated to the danger point through serving Senators and Representatives with butter-fles' wings a la brochette.

Eating-houses in the city on the Potomac have become famous the world over, not through serving light-priced, cold-stored rations, but for the music of Hungarian bands, but by placing before ministers of nations dishes which look like a magnificent approval in several languages.

The taste of politicians may differ, but never their appetites. The falling off of hunger means the passing of power. He is ready then to give up the field to more valiant, younger men, who can demolish eatables with all the fury of boys at a "prep" school breaking training after a football victory.

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

At one time had a club where they entertained foreign notables, all wearing chef's caps and aprons and preparing the menu themselves. They discovered a new way to cook terrapin, which was more important to them than if they had discovered a new comet. They should have been politicians, but it would have seemed too much like work.

Now work is fashionable, and every man is going into politics with the intention of purifying them. What they really do is to cultivate large and discriminating appetites. They become rotund and heavy in weight. The cares of state add cubits to their waist lines. A fat man in Washington means a successful politician. It is a part of the game.

There's a certain dignity that goes with everything over two hundred pounds. We speak of such a one as a man of weight. He is. When he approaches three hundred he becomes a human fortress. If he were the proprietor of a brewery we would regard him with disgust. But as a politician he is imposing.

Young doctors are obliged to get married if they wish to succeed in their profession and young lawyers cultivate patriarchal beards. An actor must have a sunken forehead. There are tricks in all trades. Mr. Fitzsimmons now alludes to his recent defeat as "my unfortunate fainting spell."

The trick of political power lies in accumulating pounds of solid flesh. The thin man can invent balloons and submarines. Let me have men about me who are fat; sleek-headed men, and such as sleep of nights. Lord! Charles has a lean and bony look. He thinks too much; such men are dangerous. There is a great poet's summary of a politician.

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does not make good hash. It must be chopped fine the night before it is wanted and a quantity of warm boiled potatoes added, moistening with clear soup, strongly impregnated with onion flavor."

The Final Touch.

"Mix these together and place in the ice box. Next morning warm in a frying pan. Sort of a hash, but not a hash. It is accomplished by using a little butter in the pan, which should be raised to an angle of thirty degrees and the hash, shaped like an omelet, then turned dextrously out on a hot dish."

John Chamberlain was another of Washington's prophets. He was one of the group of now extinct good living. Col. Ochiltree and Maj. Handy were equally famous for culinary intelligence. They

to back up his arguments and enlist influence in his behalf, so that the question might be settled in his favor. He was terribly in earnest.

The famous Senatorial hash was really Murray's hash, served for years to political notables at the Capitol and lauded by them. He wrote of it, as he did of foods, with actual sentiment as though he were rendering a melody on a well-loved violin.

"With all the censure heaped upon it by an unappreciative public," he said, "hash is, from a hygienic standpoint, the best way of serving food. This statement may seem incredible, but when we consider it in the light of the influence of the stomach, which in time ends with dyspepsia."

"The homely American dish—corned beef hash—when properly prepared is very acceptable. The brisket is best, lean meat does